

SIDES
Feta 6
Olives 5
Avocado 6
Crispy Bacon 6
Salmon* 10
Prosciutto 13
Bread per person 5

SWEET
Fluffy Biscoff Pancakes Chocolate Cream Whipped Cream Lotus Biscuits D G E N 18
Soft Cookie Vanilla Ice Cream Dulcey Chocolate Miso Butterscotch G D E N 22
French Toast Banoffee Tsoureki Bun Caramelized Milk Banana Cookie Crumble Pistachio Ice Cream G D E N P 20

HEALTHY
Oat Porridge Raisins Milk Cinnamon Walnuts Maple Syrup Granny Smith Apple N D 16
Greek Yogurt Bowl Honey Granola Super Seeds Seasonal Fruits N D G P 16

EGGS
Eggs Benedict Hollandaise Sauce English Muffin Caramelized Bacon E D G 24
Fried Egg Koulouri from Thessaloniki Wild Greens Chili Crisp Cream Cheese D G SO N P 20
Kayanas Sourdough Bread Confit Cherry Tomatoes Feta from Arcadia Chorizo from Drama D G C 16
Egg Omelette Aged Gouda Wild Mushrooms Peppers E D SD 18
Egg-White Omelette Smoked Turkey Cottage Cheese Spinach E D 20

SANDWICHES
Pastrami Sandwich Béchamel Sauce Sauerkraut Dijon Mustard Aged Gouda E D G MU 22
Open-Face Sandwich* Sourdough Bread Avocado Smoked Salmon Capers Pickled Onion Cream Cheese F D E G L 22
Chicken Sando Milk Bun Kewpie Kimchi Mayo Tonkatsu Sauce Iceberg Lettuce E D G SO SD 24

KIDS OPTIONS
TOMATO AND CUCUMBER SALAD 14
PASTA Butter Napoli D G E 14
CHICKEN NUGGETS* French fries Special Sauce G D E N SD 18
FISH STICKS French fries Special sauce G D E 18
MINI BEEF SLIDERS Tomato Cheese French fries G D E 24
ICE CREAM / SCOOP D 12

SAVOURY
Ribeye Steak Served with Béarnaise Sauce D E 72
Prawn Cacio e Pepe* Prawn Tartare Cream Cheese Sansho Pepper E S D G 39
Tuna Tataki Couscous Bowl Citrus Dressing Green Beans Scallions Seasonal Herbs N G E F 24
Chicken Bowl Ranch Dressing Ziti Pasta Corn Crispy Onion Pico de Gallo E G D C 22
Vegetarian Bowl Baby Gem Lettuce Corn Avocado Cucumber Mung Beans Mixed-Seed Cracker G N L 19

COCKTAILS
St. Germain Spritz St. Germain Elderflower Liqueur Prosecco Soda Lemon Peel 22
Hugo Rose St. Germain Elderflower Liqueur Rosé Sparkling Wine Strawberries Soda 18
Martini Bianco Spritz Martini Bianco Prosecco Soda Mint Lime Strawberries 20
0% Spritz Martini Vibrante Mandarin & Bergamot Soda 20
Coffee Pleasure Bacardi Añejo Cuatro Cold Brew Coffee Caramel Cream 18
Summer Time 42 Below Vodka Strawberry Coconut Almond 18

SMOOTHIES
Summer Green Grapes Greek Yogurt Walnuts Lemon Thyme 16
Earthy Cucumber Kiwi Ginger Pistachio Paste Lime 18
Forest Forest Berries White Chocolate Almonds Oat Milk 16
Tropical Pineapple Mango Pink Grapefruit Dark Chocolate Almond Milk 18
Tanning Orange Carrot Peach Macadamia Nuts Soy Milk 14
Protein Boost Banana Vanilla Bean Cashews Cottage Cheese Grapefruit 16

PLATTERS		
GREEK BREAKFAST Eggs “Kagianas” Organic Eggs Fresh tomatoes Oregano Yoghurt Bowl Homemade Granola Honey from “Elati” <i>The Platter Includes:</i> Feta cheese Black Olives Fresh Butter Greek Chorizo from “Drama” Sourdough Lagana Mixed Baby Leaves G D E N 26	AMERICAN BREAKFAST Sunny-side-up Eggs Pancakes Maple Syrup Fresh Butter <i>The Platter Includes:</i> Bacon Chicken sausage Bread Toast Creamed Mushrooms Mixed Baby Leaves G D E N 31	HEALTHY BREAKFAST Egg white Omelette Cherry Tomatoes Spinach Yoghurt Bowl Seasonal Fruits Homemade Granola Honey from “Elati” <i>The Platter Includes:</i> Cottage Cheese Lean Chicken Sausage Sourdough Lagana Mixed Baby Leaves G D E N 28



Menus are curated by Executive Chefs Panagiotis Boufis & Thymios Kola.

Please inform us of any dietary requirements or allergies, so we tailor your experience:

D (Dairy) | E (Eggs) | F (Fish) | S (Crustacean Shellfish) | M (Molluscs) | N (Tree Nuts) | G (Gluten) | P (Peanuts) | SO (Soybeans) | C (Celery) | MU (Mustard) | SE (Sesame) | SD (Sulphur Dioxide) | L (Lupin)

All prices are in € and VAT is included. Consumer is not obliged to pay if the official receipt has not been provided. The restaurant is legally required to issue official receipts certified by the relevant tax office. The restaurant is legally required to provide complaint forms in a designated area next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages. Dishes marked with * have been frozen. The oil used in salads is olive oil. Sunflower oil is used for frying. Pre-fried dishes are marked with **. Greek salad contains Feta cheese P.D.O. Wines contain sulfites.

Responsible for implementation of statutory regulations: Michalis Theodorakis.